



PINOTAGE

GRAPES	100% Pinotage
VINTAGE	2016
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Cartref
VITICULTURE	This wine comes from various blocks that vary between 39m and 160m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Mid-February till early-March
FERMENTATION METHOD	Grapes were harvested in at 26° Balling and fermented on the skins till dry with 4 pump overs a day for maximum extraction.
MATURATION METHOD	The wine then spent 14 months in 43% new French oak barrels, 23% in 2 nd and 31% 3 rd and 3% 4 th fill barrels.
PRODUCT DESCRIPTION	The 2016 Pinotage has a deep, purple red colour. Red cherries, strawberries and ripe plums dominate the nose, while careful use of French oak add sweet vanilla and cedar wood flavours to the wine. The ripe red fruit and sweet vanilla follows on the palate, fresh acidity adds elegance while the ripe tannins promise good ageing potential.
SERVING SUGGESTION	Enjoy this wine with a Beef Bobotie, steak on the braai or Curry lamb knuckle Potjie.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.37%; Total acidity: 5.7 g/l; pH3.52: ; Residual sugar: 2.8 g/l; Extract: 32.9 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Rudolph Steenkamp